



THE LODGE
SNOW VALLEY

Weddings **2026 & 2027**





THE LODGE

SNOW VALLEY

Lodge Rental

“

We were over the moon with how everything turned out. The venue was gorgeous, staff was extremely helpful, we couldn't have asked for anything to go differently.

Thank you so much from the bottom of our hearts for making our day the best day ever.

”

MIKAELA & LUKE

Married August 2023



©Kristina Moir Photography



THE LODGE
SNOW VALLEY

Lodge Rental

\$2,500

Maximum capacity 200.

Minimum guests required to book

fridays 100

saturdays 100

sundays 75

No outside caterers.

Includes

- 60" round tables
- chairs
- place settings
- white or black table-cloths
- choice of napkin colour
- elevated head table with white curtain twinkle light backdrop
- guest book table
- access to Bridal Suite
- cake table
- 2 gift/display tables
- DJ table
- prop table for photo booth
- podium with microphone
- complimentary wifi for slideshow
- 3 easels
- ceiling lights
- separate buffet room
- set up & tear down of event space (excl. decor)

Rental add-ons

- glass candle holders with flameless candle lights (3 per table) - \$225
- screen & projector - \$150
- chair covers (incl. install) - \$3 per chair
- SOCAN fee - obligatory - \$63.49
- ReSound fee - obligatory - \$26.63

Outdoor Ceremony

\$1,200

Ground access for the duration of the ceremony. Includes set up and teardown of chairs.

Client is responsible for any outdoor arches, decorations, and/or sound system.

5% GST will be added to all prices.
Food, beverage & corkage prices
are subject to a 20% service
charge.

All prices are subject to change
without notice.



THE LODGE SNOW VALLEY

Wining & Dining

“

The food was delicious we had so many compliments from guests about it! Service was great, staff was constantly checking in on guests and clearing tables.

Everyone did an amazing job making our day a special one we will remember forever. We are so thankful for you hosting us.

”

SARAH & ARTHUR

Married August 2023





THE LODGE
SNOW VALLEY

The Lodge Buffet

\$62 per person

Ages 4-10 are \$31 per person. No charge for 3 and under.

Includes

Artisan Breads including GF
Crudités ranch & hummus

Warm Garden Vegetables
seasonal selections

Salads (choose three. Add fourth for \$5 per person)

Caesar Salad crisp romaine & parmesan, with toasted croutons and bacon on the side

Greek Salad cucumber, tomato, kalamata olives, onions, peppers, fresh oregano and feta dressing

Strawberry Spinach Salad avocado, crushed pecans, red onion and assorted dressings

Artisan Green Salad julienne cucumber, cherry tomato, shredded carrot, sunflower seeds and assorted dressings

Asian Noodle Salad soba noodles, shredded red cabbage, carrot, cucumber, cilantro and miso dressing

Sides (choose two. Add third for \$6 per person)

Herb Roasted Potatoes
onions

Roast Garlic Mashed Potatoes

Four-Cheese Perogies
caramelized onions & parsley

Baked Cheese Tortellini
asiago peppercorn cream and grilled italian vegetables

Penne Pasta braised mushrooms and parmesan cream sauce

Entrées (choose two. Add third for \$7 per person)

Alberta Roast Beef Carving Station gravy

Roast Chicken Breast wild mushroom sauce

Salmon Medallions baby rock shrimp and lemon cream sauce

Alberta AAA Prime Rib Carving Station (+\$9 per person)
yorkshire pudding and pan jus

Dessert Table

Sticky Toffee Pudding
Chef's Choice Sweets
assorted dessert squares, cakes and tortes, including GF

Fresh Fruit Platter seasonal selection

Freshly Brewed Coffee & Tea

5% GST will be added to all prices.
Food, beverage & corkage prices are subject to a 20% service charge.

All prices are subject to change without notice.

The Lodge Buffet

Dietary Restrictions

All food items in the buffet are labelled in the buffet to indicate Gluten-Friendly, Dairy Free, Nut Free, Vegetarian and/or Vegan.

All gluten-friendly items are prepared in a kitchen that also handles gluten, and as such cannot be guaranteed to be 100% gluten free.

All buffet items are displayed for a maximum of 90 minutes to ensure quality and integrity.

	Gluten-Friendly	Dairy Free	Nut Free	Vegetarian	Vegan
Salads					
Caesar Salad	●	●			
Greek Salad		●	●		
Strawberry Spinach Salad	●	●		●	
Artisan Green Salad	●	●	●	●	●
Asian Noodle Salad		●		●	●
Sides					
Warm Garden Vegetables	●	●	●	●	●
Gravy	●	●	●	●	●
Herb Roasted Potatoes	●	●	●	●	●
Garlic Mashed Potatoes	●		●	●	
Four-Cheese Perogies			●	●	
Baked Cheese Tortellini			●	●	
Penne Pasta			●	●	
Entrées					
Alberta Roast Beef	●	●	●		
Roast Chicken Breast	●	●	●		
Salmon Medallions	●		●		
AAA Prime Rib	●	●	●		



The Corkage Bar

\$19 per adult. \$9 per minor

You provide the liquor, beer and wine, along with a liquor license. We will provide the bartenders, pop, juice, mixes, and accoutrements.

Includes open and place of dinner wine on dining tables.

No bottles larger than 1.14L. Bar is closed during dinner service and speeches.

Cash bar not permitted.

If you wish to sell drink tickets, you will need to provide your own ticket seller, tickets, and float. We legally cannot accept cash at the bar when serving your liquor under your liquor license.

Last call at 12:30am. Bar service ends at 1:00am.

Champagne Reception

\$250 labour fee

Celebrate with champagne on the patio or in the main reception room.

Please provide your own plastic champagne flutes if service is on the patio.

5% GST will be added to all prices.
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are subject to a 20% service
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without notice.



© Jessica Fero Photography

Appetizers

\$250 labour charge

Served on the patio or in the main reception room.

Minimum order of 3 dozen for each different item.

For requests not featured on our menu, kindly discuss your needs with us.

Vegetarian \$30 per dozen

Mini Risotto Cakes artichoke, shredded parmesan and parsley

Spring Rolls sweet chili dip

Bruschetta on a crostini with a balsamic glaze

Caprese Skewers balsamic glaze

Seafood \$35 per dozen

Tempura Prawns ginger soy dip

Mini-Quiche smoked salmon, charred asparagus, gruyere and white truffle

Meat & Poultry \$32 per dozen

Dry Garlic Ribs honey garlic dip

Meatball Skewers (3) teriyaki sauce glaze

Sausage & Pretzel Skewers mustard dip

Charcuterie Skewers assorted meats & cheeses

Platters

Can be served as an appetizer or as a late night snack.
Each platter serves up to 50 people.

Flatbread Platter \$300

hummus, tzatziki and spinach dips. includes GF crackers

Cocktail Platter \$400

dry ribs, chicken bites, spring rolls and onion rings

Cheese Platter \$400

assortment of international and domestic cheeses

Meat & Cheese Platter \$400

turkey, ham, roast beef and proscuitto with assorted sliced cheeses, buns and condiments

Late Night Snacks

Minimum order of 60% of dinner guests. Served for 1 hour.

16" Pizzas \$27/ea.

choice of: cheese, pepperoni, ham and pineapple, and vegetarian

Nacho Bar \$8.50/person

corn tortilla chips, cheese sauce, tomatoes, green onion, sour cream, olives, and jalapeño

Poutine Bar \$7.50/person

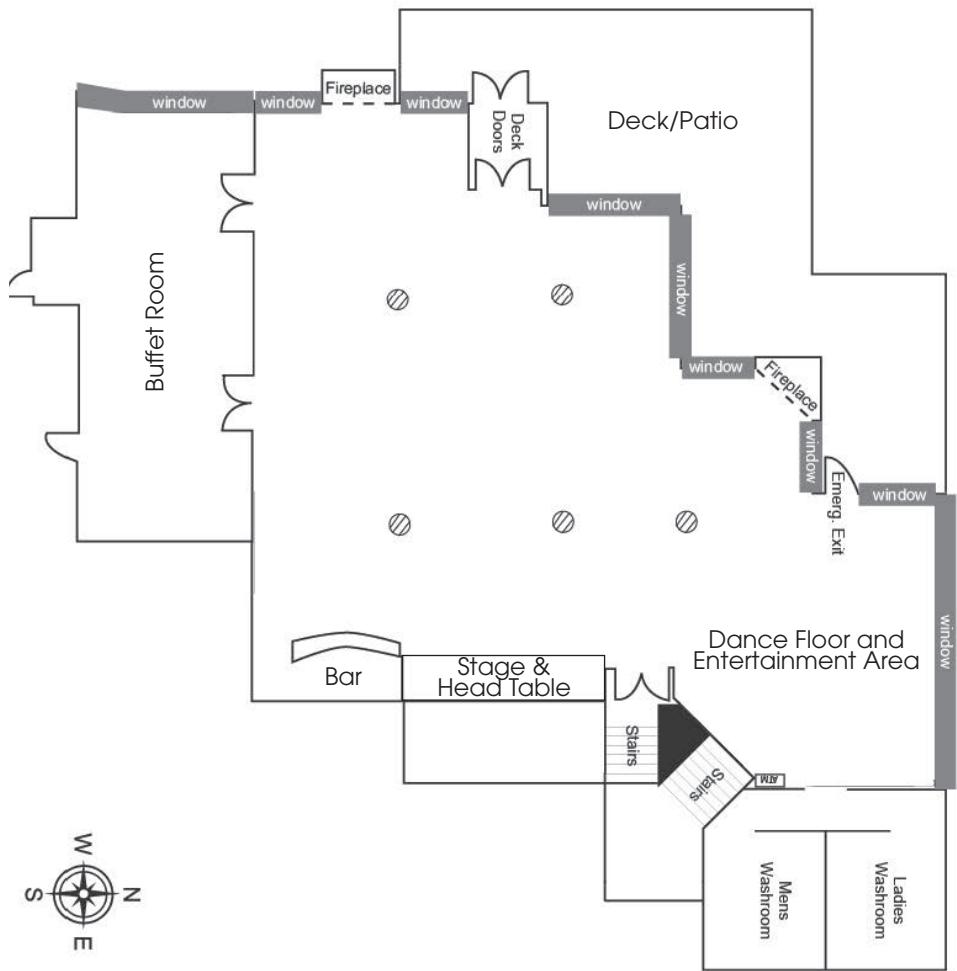
gravy and mozzarella cheese



THE LODGE

SNOW VALLEY

Lodge Floorplan





THE LODGE SNOW VALLEY

Policies & Agreements

Our Catering and Banquet professionals are committed to administering every detail to your complete satisfaction. In order to ensure that your function runs smoothly we request you acknowledge the following policies:

To confirm a booking, a deposit of \$2,000.00 is required. The deposit goes towards your final invoice. It is refundable only if another party books the date you are cancelling.

All pricing is subject to change due to fluctuating costs. We guarantee prices three (3) months prior to the date of the function.

A guaranteed number and payment in full based on the guarantee are required one week prior to the function date. A signed copy of the catering contract will ensure that we fulfill all agreed upon arrangements. Any additional services requested that are not on the signed contract may be subject to a service fee.

Snow Valley provides all food with the exception of wedding cakes, cupcakes, donut walls and candy bars. Alberta Health Code Regulations does not allow removal of food from the premises. Snow Valley displays buffet items for a maximum of 1-1/2 hours to ensure the quality and integrity of the products.

All Corkage liquor, beer & wine, along with your liquor license and receipts to be delivered prior to the date of your function. This will ensure proper chilling. AGLC does not permit Homemade wine. Snow Valley retains all empties.

Restrictions: No Confetti, Rice, Glitter, Balloons, Sparklers or Fog/Smoke Machines. All candles must be contained. Affixing any materials to the walls, floors, ceilings or furnishings must use green painters tape only. We do not allow Duct tape on floors...please inform your vendors. No safety pins, pins or staples attached to linens, curtains or walls. No Smoking on the deck.

Snow Valley is not responsible for the loss or damage of articles left in the facility prior, during or following any function. It is the Client's responsibility to pack their decorations directly after the function. Packed décor may be stored and picked up the following day. Client to take any leftover Corkage alcohol the same evening.

The client is responsible and shall reimburse Snow Valley for any damage caused to the premises, building, patio and deck, and equipment including but not limited to damage or excessive clean up made by florists, decorations or outside agencies during set-up or tear down. A credit card number is required to be on file in the event any such charges would apply.

All functions with a DJ or Live Band are subject to SOCAN & ReSound fees as established by the Society of Composers, Authors and Music Publishers of Canada and The Canadian not-for-profit music licensing company.

Liquor service ends at 1:00 am as Governed by the Alberta Gaming & Liquor Commission Regulations. All entertainment should cease by that time in order to vacate the premises no later than 2:00 am. A \$200/hour fee will apply for any time after 2:00 am. A credit card number is required to be on file in the event of any such charges.

Snow Valley's liquor license covers the Lodge, Deck & Patio only and not the grounds or parking lot. Any guests found drinking in the parking lot or on the grounds must cease immediately when asked to do so. Guests found with liquor not given at the bar or liquor given to minors may result in bar service being suspended. If the restricted drinking persists, Snow Valley has the right to end the function prior to the arranged end time.

The performance of this contract is contingent upon the ability of management to complete the same and is subject to the acts of God, labor troubles, disputes or strikes, accidents, government restrictions, transportation of food, beverages or supplies & other causes beyond the control of management preventing or interfering with performance.

PLEASE FILL OUT AND RETURN

The undersigned agrees to the above

Date of Function

Signature

Street Address

Print Name

City & Postal Code

Today's Date

e-Mail Address

5% GST will be added to all prices. Food, beverage & corkage prices are subject to a 20% service charge. All prices are subject to change without notice.



Get In Touch

Start your happily ever after
with a best day ever

The Lodge at Snow Valley
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